



Natick Community Organic Farm Maple Magic Fruit Compote

NCOF fruit compote over pancakes is a beloved Maple Magic tradition! You can easily make it yourself using frozen organic berries or stone fruit, which also lets you control the sweetness and the texture.

If you like a thicker compote, add a little cornstarch in water, or use a fruit with lots of natural pectin like cranberries.

- 2 cups of frozen berries, such as blueberries, strawberries, raspberries, or a mixture
- 2 tablespoons sugar or natural sweetener (more if you like it sweeter)
- pinch of salt
- 1 teaspoon lemon juice
- ½ teaspoon lemon zest
- optional thickener: 1 teaspoon of corn starch dissolved in 2 teaspoons water

Place frozen fruit in a saucepan. Heat over medium-low heat, stirring occasionally, for 8-10 minutes, or until the fruit is completely thawed. It should soften and release its juice. If you like a smoother-textured compote, mash fruit up some of the fruit with a potato masher. Increase the heat, bringing fruit to a gentle boil, continuing to stir so that it doesn't scorch. Add the sugar, stir until dissolved, and cook for 2 to 3 minutes. Add thickener if desired. (Keep in mind the mixture will thicken slightly as it cools.) Remove from heat, and add salt, lemon juice, and zest. Let cool. Taste and adjust flavor by adding more sugar, lemon juice, or salt. Serve warm over pancakes.

Variations: substitute orange juice and zest for lemon juice and zest. Add ½-1 teaspoon of freshly grated ginger, depending how "zingy" you like it.

